



FOOD COMMUNITY MUSIC

## SHAREABLES

**TOTS** 12.50

**BUFFALO CHICKEN OR BROCCOLI & CHEDDAR [v]**

Blue Cheese or Roasted Garlic Cream



**BEEF NACHOS**

Shredded Beef, Tomatoes, Jalapeños,  
Scallions, Cilantro and Sour Cream 13

**SMOKED HUMMUS [v, gf]** 11

Smoked Tomato Hummus, Toast Points,  
Vegetable Crudite, Roasted Peppers

**LOADED CAULIFLOWER BOMB [gf]** 10

Bacon, Cheddar, Sour Cream, Chives



**BOURBON GLAZED MEATBALLS** 15

Served with Garlic Bread

**SPICY FRIED PICKLES** 10

Housemade Ranch

**CRISPY QUESADILLA TRIANGLE** 11.75

Crispy Chicken Tenders, VT Maple Syrup Buffalo Sauce,  
Shredded Romaine, Blue Cheese Side

## SOUPS

CUP 7 BOWL 11

**SHRIMP, POBLANO, AND CORN CHOWDER**

Arugula Oil, Croutons

**CHILI OF THE WEEK**

Cornbread

## SALADS

**STREET CORN CAESAR [v, gf]** 11.50

Kale, Romaine, Cotija, Corn, Crouton, Spicy Caesar Dressing

**THE PERGOLA [v, gf]** 12.50

Farmer's Choice (Local Veg), Local Honey Balsamic  
Vinaigrette or House Ranch

**QUINOA SALAD [v, gf]** 14

Sweet Potatoes, Craisins, Arugula, Honey Mustard,  
Goat Cheese

ADDITIONS:

Chicken (5) Shrimp (6) Salmon (8) Burger (6) Tuna (7) Beyond Burger (7.50)

Other House Dressings: Ranch, Balsamic Vinaigrette, Blue Cheese

## ON A PLATE

**BBQ PULLED PORK** 18

Cornbread, Slaw, Apple BBQ Sauce, Veg of the Day

**CHICKEN PARMESAN** 16.25

Crispy Chicken, Housemade Marinara, Fresh Mozz,  
Basil over Rotini

**SEARED TUNA\* [gf, df]** 22

Carrot-Ginger Purée, Beet and Fennel Salad,  
Quinoa Granola

**ROASTED SALMON\* [gf]** 21.50

Sweet Potato and Kale Hash, Pickled Apples, Cider Reduction

**SHRIMP AND GRITS [gf]** 20

Seared Shrimp over Cheesy Grits with Andouille Sausage,  
Herbs, White Wine

**PASTA PEGASUS** 17

Orecchiette Pasta, Roasted Red Pepper Cream Sauce,  
Tomatoes, Spinach ADDITIONS: Chicken (6) Shrimp (6)

## STEAK

STEAK (TWO STYLES) / 14oz. NY Strip 28

**LAUREL**

Arugula Salad with Tomatoes, Olives, Red Onion, Lemon, Olive Oil

**HARDY**

Potato Gratin, Sauteéd Spinach, Horseradish Jus

## "STAND" WICHES

Choice of Fries, Potato Salad, or Veg of the Day



**THE STAND** 16

Shredded Beef Steak Sandwich with American Cheese,  
Pickles, Peppers and Onions, Horseradish Mayo

**CHICKEN SHOEHORN WRAP** 15

Sliced Chicken Breast, Hummus, Roasted Peppers, Roasted  
Zucchini, Arugula

**AHI TUNA WRAP\*** 16

Blackened Tuna, Edamame Mayo, Soy Glazed Cabbage

**MEATBALL PARMESAN SUB\*** 13.50

Housemade Meatballs, Tomato Sauce, Mozzarella, Parmesan  
on a Toasted Submarine



## STAND BURGERS

Choice of Fries, Potato Salad, or Veg of the Day

**GRILLED CHEESE BURGER\*** 13.50

Pickled Onion, Arugula

**SARGENT PEPPER\*** 13.50

Cheddar, Apple BBQ Sauce, Caramelized Onions, Pickled  
Jalapeños

**ALL AMERICAN\*** 13.50

American Cheese, Lettuce, Tomato, Onion, Stand Sauce

SUBSTITUTE: Beyond Burger (4)

## SIDES

**FRENCH FRIES** 4

**POTATO SALAD** 5

**BRUSSEL SPROUTS** 6

**CHEESY GRITS** 5

**CHIPS AND RANCH** 4

**ROASTED VEG** 5

Save room for  
**DESSERT**

**MASON JAR** 6

Chocolate or Fruit



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## WINE

### SPARKLING

Mionetto Prosecco, Italy 9 / 34  
 Veuve Clicquot Champagne, France 90 BTL

### ROSÉ

Terres de St. Louis Rosé, France 9 / 34

### WHITE

Bodega Cerro Chapeu Sauvignon Blanc, Uruguay 8 / 30  
 Ferrari Carano Fume Blanc, California 10 / 38  
 Kris Pinot Grigio, Italy 9 / 34  
 Hess Select Chardonnay, California 9 / 34

### RED

Bonanza Cabernet Sauvignon, CA 10.50 / 39  
 Tridente Temperanillo, Spain 9 / 34  
 Block 9 Pinot Noir, California 9 / 34  
 Conundrum Red Blend, California 9 / 34  
*Petite Sirah, Zinfandel and Cabernet Sauvignon*  
 Amalaya Estate Malbec, Argentina 9 / 34  
*Malbec, Tannat and Petit Verdot*

## HANDCRAFTED 11

### APPLE JACK OLD FASHION

Apple Jack Brandy, Maple Syrup,  
 Cinnamon Stick Garnish

### MRS. BEATTY

Clonakilty Irish Whiskey, Fresh Raspberries,  
 Aperol, Lemon/Lime Juice, Club Topper

### WINTER MARGARITA

Blood Orange Purée, Espolòn Blanco Tequila,  
 Mole Negro Rim

### STRAWBERRY (PROPERTY) MOJITO

Rhum Clement Premiere Cane, Simple  
 Syrup, Muddled Strawberries, Agave, Mint,  
 Lime Juice

### PROSECCO COBBLER

Mionetto Prosecco, Local Honey, Orange/  
 Lemon Peel, Bitters, Berry Garnish

### MEZCAL HORNET

Amaras Mezcal Verdeto Momento,  
 Grand Marnier, Vodka, Grapefruit Juice,  
 Basil, Mint, Bitters

## BEER

### THE USUAL SUSPECTS

Bud (& Light), Coors Light, Miller Lite, Michelob Ultra, Corona (& Light) 4-5.25

6

IPA

Flower Child (Cambridge, MA)  
 Blue Point Mosaic (Long Island)  
 Fire Fly Hollow Lizzard Breath (Connecticut)  
 Stony Creek Cranky (Down the street)

Thimble Island Sea Mist (Also down the street)  
 Two Roads Lil Heaven (Stratford)  
 Sip of Sunshine (Stratford)

OTHER

Half Full Bright Ale (Stratford)  
 Half Full Rise & Shine Coffee Porter 6.5%  
 (Stratford)  
 Blue Point Shore Thing  
 (Long Island)

Stella Artois (Across the Pond)  
 Blue Moon Belgian White 16oz  
 Black Hog Granola Brown 16oz  
 DOWNEAST Cider



## SPIRITS

14 oz +3 Red Bull +2 Rocks +2 Shot -1

7

8

9

VODKA

Well					
Smirnoff	Absolut	Kettle One	Stoli Family	Grey Goose	
	Deep Eddy <small>(Ruby Red or Lemon)</small>	Effen B. Cherry	Titos	Broken Shed	Chopin

GIN

Well	Tanqueray	Wigle	Bombay Sapphire
			Hendricks

WHISKEY

Well	Jack Daniels	Jameson	Clonakilty	High West
				Rendezvous

RUM

Well	Goslings	Rhum Clément Première Canne
Bacardi	Myers	Mount Gay
Captain		Bumbu

TEQUILA

Well	José Cuervo	Espelon	Horadura	Patron	Patron Añejo
		Avion Añejo		Lunazul Reposado	

### BROWN

Litchfield Coffee 10  
 High West  
 American Prairie 11  
 Taconic Flag Edition 9  
 Bulleit 9  
 Willett 11  
 Knob Creek 11  
 Maker's Mark 9.50  
 Whistle Pig 10yr Rye 15  
 Crown Royal 8  
 Tullamore Dew 8.50  
 Angel's Envy 10  
 Glendalough  
 Double Barrel 9

### SCOTCH

Johnny Walker Black 11  
 MaCallan 12-13  
 Oban 14-15